***Shrimp kabse Recipe:***

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| **Item Name** | **Quantity** | **Calorie** |
| Bay Leaves | 1 g | **0** |
| Dry Cardamom | 2 g | **6** |
| Cinnamon Stick | 6 g | **0** |
| Turmeric | 10 g | **30** |
| Kabse Spices | 12 g | **36** |
| Basmati Rice | 1 kg | **3650** |
| Raisins | 100 g | **300** |
| Gala Masala | 12 g | **36** |
| Carrot Cubes | 200 g |  |
| Chopped Onion | 200 g | **80** |
| Chopped Garlic | 40 g | **60** |
| Olive Oil | 30 g | **270** |
| Salt | 13 g | **0** |
| Chopped Ginger | 30 g | **25** |
| Chicken Stock | 40 g | **120** |
| Water | 2.25 liters | **0** |
|  | 4731g = 3312g after cooking | **4616 Cal**  **1.4 Cal/g** |

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| **Portion** | **1p** | **2p** | **3p** |
| Rice Mix | 100g = 140 Cal | 150g = 210 Cal | 200g = 280 Cal |
| Shrimps | 75g = 150 Cal | 90g = 180 Cal | 120g = 240 Cal |
| Raisins | 5g / 15 Cal | 5g / 15 Cal | 5g / 15 Cal |
| Coriander | Garnish | Garnish | Garnish |
| Cashews | 5g / 25 Cal | 5g / 25 Cal | 5g / 25 Cal |
| Sauce Biryani (0.3 Cal/g) | 15 = 50g | 100g = 33 Cal | 100g = 33 Cal |
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